Public Scattle & Kin	Health g County E LEALTHY COMMUNITIES.			Sar	nitation Surve	ey Report	
	INSPECTION PROGR	AM			PAGE	of	
Business Name: Operator: Phone:							
Address	3	City	Zip	S	eat/Checkouts		
General PR	Health Record ID	P/E Date	E E	EHS	Activity 7	Time Travel Time m	
	Red Critical Items					SERVICE	
These item	s relate directly to the protection of the p					128 Scheduled	
IMMEDIATELY. Repeated violations of any RED ITEM or an IMMINENT HEALTH HAZARD may lead to enforcement actions and/or permit suspension.							
Item		Description		Points	Correct By	126 ☐ Fld Pl Rvw 130 ☐ Complaint	
						133 🗖 Illness/Inj.	
						134 ☐ Permit Inv.	
						136 ☐ Field Educ. 127 ☐ Pre-Operat.	
						106 HACCP	
						RESULTS/ACTION	
						01 Satisfac.	
						02 Unsatisfac.	
						03 Complete 04 Incomplete	
						04 🔲 Suspend	
						07 Approved	
						10 Disapprvd	
						A.100% non-smoking 01 \(\square\) Yes	
	: Blue Items	i		he compated back		02 \(\) No	
These items relate directly to maintenance of food service operations and cleanliness. Violations of these items should be corrected by the next regular inspection							
Item		Description		Points	Correct By	B.Caterers 01 Yes	
						02 \(\) No	
						_	
						Red Critical Points	
						Blue Points	
						TOTAL POINTS	
Commer	nts:						
Person in	n Charge		Health Authori	ty			

Based on an inspection this day, the above items are violations, which must be corrected in the time specified by the health officer. A complete list of items are on the back of this form. A food etablishment permit may be suspended without warning, notice or hearing if the requirements of the food code and/or directives of the health officer are not met or if violations are not corrected in the time stated in this report. The permit WILL be suspended if an imminent hazard exists or if there are 75 or more red critical points or if there are 101 or more total points. The health officer will provide an opportunity for an appeal on the validity of a suspension or the findings of an inspection report if a written request is filed with the health officer within ten (10) days of the suspension or inspection. The filing of an appeal does not stay the effectiveness of a suspension. The completed inspection form is a public document that must be made available to any person who requests it under the provision of the Public Disclosure Act (42.17.260 RCW).

oed Supplies From Approved Sources, Wholesome, Not Adulterated approval, or NAP toods processed using HACCP procedures approved by the health officer. 10. Foods obtained from approved sources (milk products and egas, WSDA shellifish-DOH poulty-WSDA or USDA). meat and meat products USDA). 10. Non-regulated foods (including water and ice) from sources approved by H.O. 11. Construction of the product of the poulty-WSDA or USDA. meat and meat products USDA). 12. Raw fruits and vegetables properly washed prior to serving. 12. Raw fruits and vegetables properly washed prior to serving. 12. Raw fruits and vegetables properly washed prior to serving. 12. The product or to the service of equipment used with raw meats, aquatic foods, or poultry throughly delaned and samizbed before cortactating books. Actual cross contamination during storage. 12. Event of the product of the produ	DED ITEMS	Vol.
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andwashing - Facilities Available 24. Handwashing facilities - lavatories accessible and in good repair, warm water (minimum 100°F) provided through a mixing faucet; soap and approved towels/hand drying	123. Other monitoring or documentation as required in a compliance plan, HACCP plan, M&O	_
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(minimum 100°F) provided through a mixing faucet; soap and approved towels/hand drying	nanuwashing - Facilities Available	10
		10
devices present.	124. Handwashing facilities - lavatories accessible and in good repair, warm water	

MAP - Modified Atmospher Packaging
HACCP - Hazard Analysis Critical Control Point
USDA - United States Department of Agriculture
FDA - Food and Drug Administration

PHF - Potentially Hazardous Food H.O. - Health Officer WSDA - Washington State Dept. Of Agriculture RTE - Ready to Eat

BLUE ITEMS Food Protection Convert	Value
Food Protection - General	-
 Food protected from actual and potential contamination, properly covered, (except during cooling) no double stacking, sneeze guards provided. 	5
225. Unwrapped or PHF not re-served.	3
226. Foods stored off the floor.	3
227. In-use dispensing utensils properly stored.	3
228. Proper handling, storage and dispensing of clean utensils and single service items.	3
229. Accurate thermometers present in refrigerators.	3
230. Accurate metal-stem thermometers or thermocouples available & used to evaluate	3
temperature of PHF.	
231. Proper thawing procedures for raw PHF.	3
232. Single service items not reused.	2
Public Health Labeling 233a. Required labeling on packaged foods.	
233b. Labeling complete, accurate, readable, and in English.	-
233c. Bulk foods/products are properly labeled (including for sulfitting agents).	1
233d. Smoking & pregnancy signs as required.	1
233T.	5
234. Proper identification of unpasteurized juice or raw and undercooked meats, eggs, aquatic	5
foods on menu, label or sign, label and warning sign for raw milk products.	
Hygiene and Food Worker Activities	
235. Food and beverage service workers permits current for all food workers.	5
236a. Use of tobacco or eating in food preparation areas prohibited.	-
236b. Clean clothes, neat appearance, hair properly restrained.	-
236T. Southern Pasiers Construction and Installation of Environment and Utanaila	3
Sanitary Design, Construction and Installation of Equipment and Utensils 237a. Food contact surfaces smooth, easily cleanable, properly constructed, and non-toxic.	_
237b. Non food contact surfaces smooth, easily cleanable, properly constructed, and non-roxic.	1
237c. Plastic used as food contact surfaces food grade.	1
237T.	5
Cleaning, Washing and Sanitizing of Equipment and Utensils	
238. Sanitizing rinse solutions at proper temperature/concentration for proper time. Correct	5
dishwashing procedures.	
239. Wiping cloths clean, moistened with an approved sanitizer, restricted in use.	5
240. Food contact surfaces of equipment and utensils maintained, clean and sanitized.	5
241. Non-food contact surfaces maintained and clean.	3
242a. Utensils prewashed as needed. Wash water clean and proper temperature.	
242b. Accurate thermometers, chemical test kits and pressure gauges present and functional to	
monitor dishwashing and sanitizing. 242T.	2
Sanitary Facilities and Controls	
243. Hot and cold running water under pressure, adequate supply, proper temperature.	5
244. Sewage disposal approved and properly functioning.	5
245. Indirect wastewater drainage provided for equipment as required.	5
246. Plumbing properly sized, installed, and maintained. No cross-connections present. Floors	5
properly drained.	
247. Sinks properly sized, installed, maintained and adequate.	3
248. Toilet facilities for employees/patrons available, adequate, convenient, clean and in good	3
repair. Garbage and Rubbish Disposal	
249a. Containers durable, cleanable, pest proof, nonabsorbent, water tight, and covered as needed.	
249b. Garbage storage adequate, equipment kept clean, frequent disposal, no nuisances.	1
249T. Garbage storage adequate, equipment kept dean, frequent disposal, no nuisances.	3
250. Leachate disposed of as sewage.	3
Pests and Pest Control	
251. Presence of pests effectively controlled.	5
252. Effective measures to control potential entrance and harborage of rodents, insects, other	3
pests. Pest control devices maintained.	
Construction and Maintenance of Physical Facilities	
253. Lighting and ventilation provided as required. Ventilation hoods, ductwork, filters cleaned and	2
and maintained properly.	
254. Floors, walls, ceilings, properly constructed and installed, in good repair, clean surfaces.	2
255. Living quarters completely separate from food service. Facilities for employee clothing/	2
personal items. Premises maintained free of litter, unnecessary equipment/articles. 256. Live animals only as specified, unauthorized persons excluded from food preparation and	2
storage areas.	-

DISTRICT OFFICES

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